

STARTERS

CHEESY BREAD 12

parm | oregano | mozz | house made marinara

HUMMUS PLATE 13

roasted garlic hummus | cherry tomato
grilled zucchini | fried chickpeas | feta
kalamata olive | **choice of** pita | potato chips

WHIPPED FETA DIP 13

feta | cream cheese | garlic | fresh herbs | honey
pistachio || **choice of** pita | potato chips

CRISPY BRUSSELS SPROUTS 14

cherry tomato | parm | bacon | balsamic reduction

TERIYAKI STEAK BITES* 17

teriyaki sauce | jasmine rice | green onion
sesame seeds

SESAME SEARED AHI* 18

mixed greens | grilled pineapple | mango
radish | sesame seeds | tamari vin

FRIED CHICKEN WINGS 16

sweet & spicy oyster ginger glaze
heirloom carrots

HOUSE POTATO CHIPS & MANTEL SAUCE 3

WARM BAGUETTE & BUTTER 7

rosemary garlic butter

SOUP INSPIRATION OF THE DAY 6 | 9

GREENS

add chicken +8 | prawns +12 | steak* +15 | salmon* +16

THE WEDGE 14

iceberg | bleu crumbles | bacon | cherry tomato
crispy onion

CLASSIC CAESAR* 11 | 15

romaine | shaved parm | lemon | house croutons

KALE & QUINOA 17

baby kale | mixed greens | quinoa | red grapes
blueberries | toasted almonds | feta
lemon champagne vin

FALL COBB 23

mixed greens | kale | shaved brussels sprouts
turkey | bacon | bleu cheese crumbles
dried cranberries | roasted sweet potato
candied pecans | apples | maple-dijon vin
sub chicken +5 | prawns +6 | steak* or salmon* +11

SOUTHWEST CRISPY CHICKEN 23

romaine | pepper jack | roasted corn | black beans
onion | bell peppers | cherry tomato | avocado
tortilla strips | cilantro lime vin
sub grilled chicken +0 | prawns +7

PIZZAS **sub** gluten free crust +3

SPICY ITALIAN 22

pepperoni | sausage | prosciutto | salami
capicola | mozz | marinara

FIGGY PIGGY 23

fig jam | green apple | prosciutto | spinach
chili flakes | bleu cheese | cauliflower crust

MARGHERITA 18

tomato | fresh mozz | fresh basil | marinara

SUPREME 22

pepperoni | italian sausage | peppers | mushroom
onion | mozz | marinara

CURATED BY *kim*

Kim Alexis-endorsed menu items signify that the recipes have been curated to be part of a well-balanced diet supporting an active lifestyle.

THE MANTREL

CULINARY ASCENT

HANDHELDS

choice of fries | house slaw | **sub** gluten free bun +2
upgrade your side to a salad! house +2 | caesar* +4 | wedge +5

MILLIONAIRE BURGER* 19

brisket & short rib blend | tillamook cheddar | bacon | tomato
caramelized onions | lettuce | house sauce | brioche bun
add avocado | egg* +2 || **sub** garden burger +0

GRILLED MAHI MAHI WRAP* 18

pico | roasted jalapeño slaw | jalapeño crema
whole wheat tortilla | house salad

GRILLED PESTO CHICKEN 18

bacon | red onion | tomato | arugula | white cheddar
pesto-mayo | toasted ciabatta

BUFFALO BIRD 18

crispy chicken | cream cheese ranch sauce | buffalo aioli
shredded slaw | brioche bun || **sub** grilled chicken +0

MEATLOAF SANDWICH 19

sharp cheddar | apple butter | bacon jam | sourdough

PRIME RIB DIP 19

caramelized onion | smoked gouda | baguette | au jus

MAINS

|| **sub** gluten free pasta upon request +2

GREEK VEGGIE BOWL 19

quinoa | marinated tomato | kalamata olives | cucumber
fried chickpeas | feta | red bell peppers | avocado | spinach
hummus | greek vin

add chicken +8 | prawns +12 | steak* +15 | salmon* +16

STEAK BOWL STIR FRY* 23

brown rice & quinoa | snap peas | shimeji mushroom
bok choy | carrot | red onion | broccolini | chili flakes

FISH & CHIPS 24

tempura-beer battered alaskan cod | house slaw
fries | house made tartar

|| PASTA PRIMAVERA 23

broccoli | bell pepper | cherry tomato | zucchini
mushroom | lemon garlic cream | shaved parm
add chicken +8 | prawns +12 | steak* +15 | salmon* +16

THAI CHICKEN CURRY 25

snap peas | sweet pepper | green curry | thai basil
coconut milk | white rice

GRILLED STEELHEAD* 27

cilantro-lime compound butter | cilantro rice
pineapple-mango salsa | asparagus & squash medley

|| SEAFOOD LINGUINE 29

shrimp | steelhead | cod | cherry tomato | spinach
shaved parm | lemon garlic cream sauce

APRICOT-GINGER PORK CHOP* 30

frenched, bone-in pork chop | apricot-ginger glaze
asparagus | yukon gold mash

7oz TOP SIRLOIN* 30

yukon gold mash | asparagus & squash medley
compound butter

VEGETARIAN GLUTEN FREE

Antioxidant-rich. Anti-inflammatory. Avocado and EVOO blend used to sauté in every dish.

*Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. || While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies you may have.

THE MANTEL

CULINARY ASCENT

COCKTAILS

BLOOD ORANGE 75 DROP 13

citrus vodka | blood orange syrup | sour | prosecco
lemon | orange

FALL SPRITZ 13

brovo jammy vermouth | brovo uncharted rhapsody
liqueur | drambuie | herb syrup | soda | prosecco

MANZANITA MULE 12

tequila | apple cider | licor 43 | ginger beer | muddled
lemon

PLUM COSMO 13

citrus vodka | plum liqueur | triple sec | cranberry
plum bitters

JUNGLE BIRD 13

kraken rum | campari | brovo amaro | pineapple
vanilla syrup | rhubarb bitters

CASSIS MARTINI 14

berri vodka | vanilla vodka | cassis liqueur | brovo
chocolate liqueur | chocolate bitters

THE LAST WORD 16

botanist gin | luxardo cherry liqueur | brovo uncharted
rhapsody liqueur | muddled lime juice | luxardo cherry

FIREWATCH MANHATTAN 15

westland watchpost whiskey | licor 43
jammy vermouth | black walnut bitters | fire tincture
luxardo cherry

|| MOCKTAILS

LAVENDER SPRITZ 7

lavender syrup | sour | soda | lemon

LIL' MANGORITA 8

mango syrup | sour | lemonade | lime | tajín rim

BLOOD ORANGE CREAMSICLE 8

vanilla agave soda | blood orange syrup
soda water | orange

LIL' MANZANITA 8

apple cider | muddled lemon | ginger beer | lemon

BOOZE-FREE

ICED TEA OR FLAVORED LEMONADES 4

SPARKLING WATER 4

BEDFORD GINGER ALE 5

SPECIALTY SODA 5

stubborn vanilla cream | something & nothing yuzu
something & nothing cucumber

BOTTLED ROOT BEER 5

SPARKLING & ROSÉ

	6oz	12oz	BTL
FLAMA D'OR brut cava sp	9		28
AVISSI prosecco it	11		36
LA LUCA prosecco rosé it	11		
LA CREMA rosé of pinot noir ca	10	19	36

WHITE

	6oz	12oz	BTL
INFAMOUS GOOSE sauvignon blanc nz	11	21	40
BONTERRA WINERY sauvignon blanc ca	10	19	36
ALVERDI pinot grigio it	10	19	36
KIONA ESTATE riesling wa	10	19	36
MARYHILL 'otis vineyard' albariño wa	12	23	44
STONE CAP chardonnay ca	9	17	32
FRANCIS COPPOLA chardonnay ca	10	19	36
BUTTER chardonnay napa valley, ca			36

RED

	6oz	12oz	BTL
STONE CAP cabernet sauvignon ca	9	17	32
BONTERRA 'estate collection' cabernet sauvignon ca	12	23	44
MONTOYA WINERY pinot noir ca	10	19	36
J. BOOKWALTER 'readers' merlot columbia valley, wa	12	23	44
WALLA WALLA VINTNERS 'woven fields' red blend wa	12	23	44
TRIVENTO 'reserve' malbec ag	11	21	40
MICHAEL DAVID 'freakshow' zinfandel lodi county, ca	11	21	40
JUSTIN cabernet sauvignon ca			50
MARK RYAN 'the chief' cabernet sauvignon wa			42
MARK RYAN 'the dissident' wa			50
SHILOH ESTATE CELLARS 'the chateau gsm' wa			70

PNW BREWS 8 16oz

ROTATING SEASONAL TAPS

ask for today's selection

BOTTLES & CANS 6 12oz

COORS LIGHT

BLUE MOON

GHOSTFISH ☹

ipa or belgian white ale

GUINNESS

LOCUS HONEY

PEAR CIDER ☹

|| ATHLETIC BREWING CO. na

upside dawn

|| may be ordered by guests 21+ only